

Wallaby Hill Extravaganza VIP Menu

Feb 7<sup>th</sup> 2016

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Canape Lunch

Thai Green Papaya and Pineapple Salad w Fresh Coconut, Chilli and Peanut Chutney (GF) V

Local Heirloom Tomato and Garlic Confit on Croque Monsier

Local Figs filled w Pasaenella Ricotta w Serrano Ham (GF)

Beetroot and Fennel Salad w Fresh Pecora Goat Curd on Potato and Olive Crisps (GF)

Seared Fennel Spiced Lamb Loin w Grilled Jap eggplant and Smoked Eggplant Cream

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Charcoal Grilled and Braised Octopus w Basil and Watercress Sauce

Beef Brisket Sandwich w Manchego, Pickled Onions and Grilled Cos lettuce

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Substantial

Satay Bar set up in Tent

Traditional Malaysian Beef and Chicken Satay Bar - Satays cooked over traditional Charcoal w Fresh Peanut Sauce and Condiments

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Dessert

Fresh Local Figs w a Hazelnut and Praline Cream

Fresh Fruit



## **PNProduce Canteen**

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### **Breakfast**

**Local Smoked Bacon and Free Range egg Rolls**

**Smashed Sausage and Egg Rolls**

**Homemade Toasted Muesli w Country Valley yogurt**

**Seasonal Fruit Salad**

### **Lunch**

**Greek Marinated Chicken or Beef Gyros -**

**Marinated and Grilled Chicken or Beef served in Fresh Greek Pita Bread w Fresh Quinoa Greek Salad and Yogurt Dressing**

**Selection of Fresh Baguettes**

**Extras -**

**Homemade Cakes, Baklava, Fresh Fruit**

**Chips, Lollies and Drinks**

**--- Pricing to come ---**

## Pricing Vip Tent

### Pricing

**Vip Tent - \$60 plus Gst per head for food only.**

**Please Advise of any dietary requirements before Event**

All extra Staff are \$30 per head cash per hour min 3 hrs work

I have estimated we will require 5 Floor staff – 2 Barmen and 3 food runners - for the day start time depending when guests will be arriving.

Drinks will be served by Staff – all floor staff are RSA licensed

Kitchen staff – 4 cooks plus 1 kitchen hand

Equipment – to be hired Yes Events

Coolroom to be picked up by myself and taken down on day

1 Barbeque (I think you guys have this)

10 x Square Melamime platters

4 x Oval Large Stainless steel Platters

All other equipment and service utensils PNP to supply

Regards Lee and Jamie